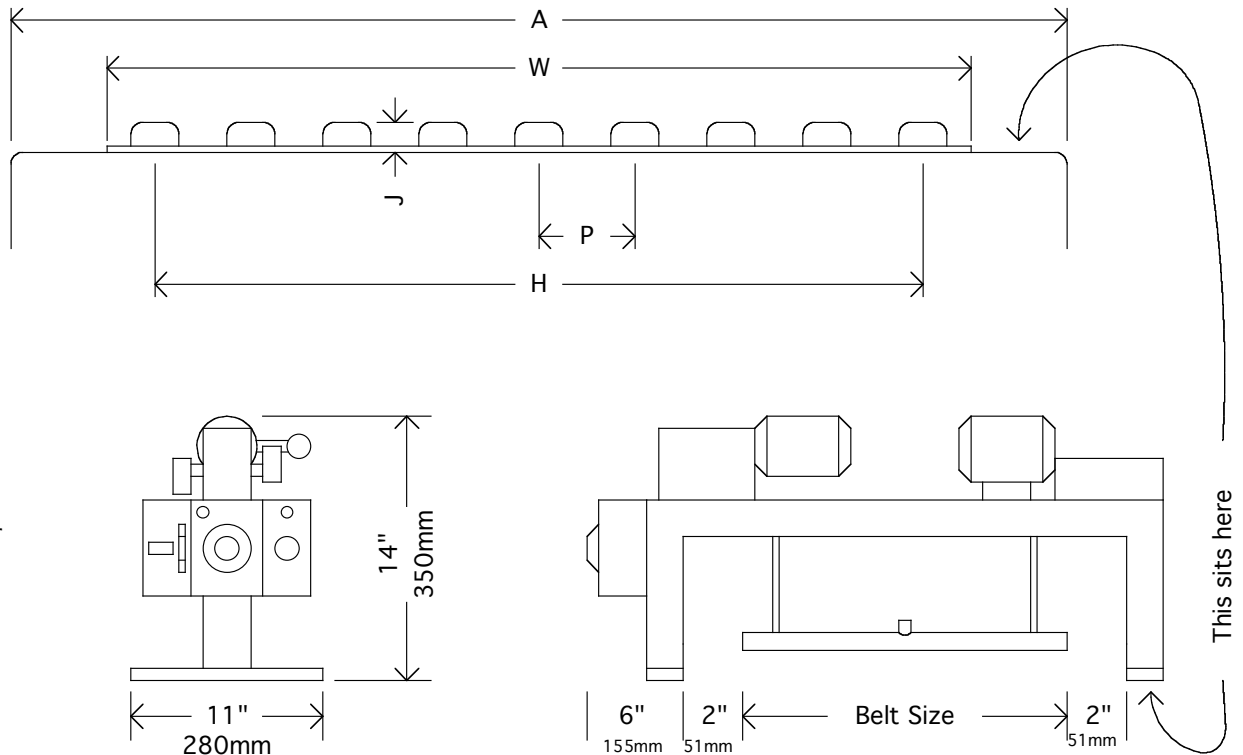


REQUIRED CONVEYOR DATA



Normal
Stringer
Size

This sits here

BASIC INFORMATION

- _____ (A) Conveyor Frame Width
- _____ (W) Belt Width
- _____ Product (normal candies, with loose nuts, baked items, crumbly?)
- _____ Decorating material (pure or compound chocolate, fat or water based icing?)
- _____ Maximum nozzle cycles per minute (250 standard; faster--special!)

NOZZLE INFORMATION

- _____ (H) Exact distance between centers of outer product rows
- _____ (I) Number of product rows
- _____ (P) Exact distance between centers of rows of product
- _____ (J₁, J₂) Height of highest and lowest product

ELECTRIC

- _____ Power (120V, 60C) or (230V, 60C) or (230V, 50H), Single Phase

_____ Name Of Company